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UNITED STATES DEPARTMENT OF AGRICULTURE — Radio Service — OFFICE OF INFORMATION

HOMEMAKERS' CHAT — Monday, June 20, 1938.

(FOR BROADCAST USE ONLY)

SUBJECT: "CANNED SALMON." Facts from Federal Food and Drug Administration, U. S. Department of Agriculture, Washington, D. C.

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Homemakers, our Washington correspondent with the Federal Food and Drug Administration says it's time for another questionnaire about canned salmon. She sends in the questions -- she also sends the answers. What more could we ask for?

First question: What was the salmon pack last year?

Answer: Nearly eight million cases -- nearly 384 million cans.

Second question: What are the five varieties of salmon, in order of cost?

Answer: Chinook or King, the biggest of all the salmons, very rich in oil. Excellent flavor, attractive color, popular in salads. Next variety, Sockeye or Red salmon. Golden red, rich in oil. Excellent for salads, sandwiches, and cooked dishes. Next variety, Coho or Medium Red. Always cheaper than Chinook or Sockeye. Good flavor, excellent all-purpose fish. Next variety, Pink salmon. Over half the pack is Pink salmon, and because it is plentiful, it is cheap. Pink salmon has a fine flavor. Next and last variety, Chum or Keta, the cheapest of all. Makes very nourishing dishes -- creamed, scalloped, in croquettes, in salmon and potato cakes, in creamed peas and salmon on toast.

And here's the next question: What are the standard size cans for salmon?

Answer: One-pound tall, one-pound flat, one-half pound flat. Salmon steaks are sometimes packed in flat oval cans -- one-pound and one-half pound sizes. To know exactly how much you're getting for your money, read the label. A "quantity-of-contents" statement is required by the Pure Food law -- the law enforced by the Food and Drug Administration.

Next question: What does the Food and Drug Administration have to do with canned salmon?

Answer: For a long, long time, one of the most important jobs of the Federal Food and Drug Administration has been inspection of the salmon pack. Every year inspectors make a tour of the canneries in Alaska. Every year they examine a tremendous number of cans.

Question: Is most of the pack put up in Alaska?

Answer: It is. At very remote points in Alaska -- in the Bristol Bay region -- around Kodiak Island -- and it's put up during a very short season. Just before the canning season opens, the packers have to send their crews and their equipment to Alaska. If they don't take along enough equipment -- if they don't foresee the size of the catch -- Well, it's just too bad, because they're a couple of thousand miles away from the base of supplies.

Question: Do they have to work fast, to get the salmon from the traps, and nets, to the canneries?

Answer: They do. They have to work uncommonly fast. Salmon's a mighty perishable food. The canning season in Alaska may be very hot. Sometimes it gets over 90. And ice is scarce. So the sooner the fish gets into the can, the better for everybody concerned -- including the consumer. Last summer, in less than two weeks -- in twelve days -- there were rushed into the port of Seattle 84 million cans of salmon.

Question: Was there a good pack last season?

Answer: There was. Last season's pack was so good that none of it had to be seized. The salmon packers did a bang-up job last season.

And that's all of today's report from the Food and Drug Administration -- except to say that "the great majority of salmon packers, and Food and Drug inspectors, work together to see that you get good wholesome canned salmon, no matter what variety you buy."

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